

HUILE D'OLIVE VIERGE EXTRA

1 L - EAN 54 200532 0611 5

5 L - EAN 54 200532 0612 2

FICHE TECHNIQUE – 06/03/2024

Ingrédients : Huile d'olive vierge extra – extraite à froid

Huile d'olive de catégorie supérieure obtenue directement des olives et uniquement par des procédés mécaniques.

Valeurs nutritionnelles par 100 g

Valeurs nutritionnelles	3389 - 3700 kJ 824,4 - 900 kcal
Glucides	0 g
- Dont sucres	0 g
Matières grasses	91,6 - 100 g
- Dont acides gras saturés	13,7 - 15 g
Protéines	0 g
Sel	0 g

Liste d'allergènes

+ = présent

- = absent

? = contamination croisée possible

Gluten	-
Crustacés	-
Œufs	-
Poisson	-
Arachides	-
Soja	-
Lait (y compris le lactose)	-
Fruits à coque	-
Céleri	-
Moutarde	-
Graines de sésame	-
Anhydride sulfureux et sulfites en concentrations de plus de 10 mg/kg ou 10 mg/litre en termes de SO ₂	-
Lupin	-

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Mollusques

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Legal name of the product

Extra virgin olive oil

Information about the oil category

Superior category olive oil obtained directly from olives and solely by mechanical means.

Product description

Oil obtained from the olive fruit (*Olea europea* L.) solely by mechanical procedures or by other physical means under particularly thermal conditions which do not bring about the alteration of the oil which have had no other treatment than washing, decanting, centrifugation and filtering, with the exclusion of the oils obtained by way of solvent, biomechanical or mechanical action adjuvant or by reesterification procedures and any mixture with oils of any other nature.

Origin

Spain

Lifetime

Packaged product: Check best-before date printed on the container. 24 months (maximum) depending on the type of the container and conservation conditions according to storage recommendations indicated in this technical sheet.

Bulk product: Check CoA. The best-before date is guaranteed if product is stored in stainless steel tank and with Nitrogen for protective atmosphere.

Sector of the population at which it is aimed to and possible risks of its consumption

- It is beneficial to people of any age owing to its multiple properties
- Ideal to be taken both uncooked or for uses in food industries and cooking (sauces, fried foods, stews, roasts, dressing, confectionery etc.).

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Treatment and processing

- Extra virgin olive oil without any conservation treatment.
- The product is safe since its null water activity does not conducive the growth of microorganisms.

Packaging system

Bulk product:	<p>Tanker: provided in sealed tanker of stainless steel used exclusively for food industry.</p> <p>Tanks: provided in bulk tanks of 200 and 1000 liters suitable for food industry.</p> <p>Flexitank: suitable for the food industry.</p>
Packaged product:	<p>In plastic bottle (PET - Polyethylene terephthalate copolymer), suitable for food contact. Packaged in protective atmosphere [1L – 0,75L Pet].</p> <p>In glass bottle, suitable for food contact.</p> <p>In drums, suitable for food contact.</p> <p>In cans, suitable for food contact.</p> <p>In single doses, suitable for food contact.</p> <p>(Consult available capacities and formats)</p>

Transport conditions

Bulk product:	Tanker of stainless steel suitable only for food use.
Packaged product:	In clean transport (absence of strange odours, excess dust, moisture, pest and mould) and without incompatible loads (load which may entail a contamination risk for the finished product).

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Storage conditions

Bulk product:	<p><u>If the oil is kept in the tank itself:</u></p> <p>Keep the product in a cool and dry place, away from strong odors and protected from light and heat. The cap must be closed when not in use. Proper use and handling</p> <p><u>If the oil is transferred to another tank:</u></p> <p>Keep the product in a cool and dry place, away from strong odors and protected from light and heat. Keep the oil in clean tanks of stainless steel is recommended and preferably in an inert nitrogen atmosphere. Proper use and handling.</p>
Packaged product	Keep in a cool and dry place, and protected from light and heat. Cap after using.
Maximum recommended temperature	25 °C

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Usage instructions

Dangers:	<p>It is recommended not frying at over 170 °C to avoid the risk of splashing and burning.</p> <p>Do not put hot oil into plastic packaging.</p>
Recommendations	<p>To avoid the rapid degradation of the oil, it is recommended not to fry food with excessive moisture, salt, flour or breadcrumbs.</p> <p>Do not keep the fryer hot without adding products for frying. When smoke is detected above 170 – 190 °C and when the viscosity increases and the oil becomes darker, it is recommended to remove the oil.</p> <p>Do not wash the fryers with copper scourer. Rests of it may remain and react with the oil.</p>
Polar compounds:	<p>Value of the polar compounds must be ≤ 25 %</p>
Low temperatures	<p>Due to the effects of low temperatures (temperatures <10 °C), the oil may solidify. This does not affect the quality of the oil. Once the temperature becomes normal, the oil recovers its brilliant appearance.</p>

Possibility that the product is used incorrectly

Follow the recommendations indicated on the labelling of the product and on this technical data sheet.

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Reference documentation

Commission Amending Regulation (EEC) No 2568/91 of 11st July 1991 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis; and its subsequent amendments.

COMMISSION DELEGATED REGULATION (EU) 2016/2095 of 26 September 2016 amending Regulation (EEC) N° 2568/91 on the characteristics of olive oil and olive-residue oil and on the relevant methods of analysis.

Commission Implementing Regulation (EEC) No 29/2012 of 13th January 2012 on marketing standards for olive oil; and its subsequent amendments.

Royal Decree 308/1983 whereby the technical and health regulations on edible vegetable oils are approved.

Royal Decree 308/1983 whereby the technical and health regulations on edible vegetable oils are approved.

Commission Regulation (EC) No 1881/2006 of 19th December 2006 setting maximum levels for certain contaminant in foodstuffs; and its subsequent amendments.

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23th February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.

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Organoleptic characteristics

Appearance	Brilliant and clear, without turbidity. As it is a natural process, fruit dregs may appear from the natural decanting. This does not affect the oil quality.
Odour and taste	Normal with its own and characteristic aroma, without causing rancidity, alterations or contamination.
Colour	Green, variable depending on the types
Organoleptic evaluation	Median of defects (Md): = 0 Fruity median (Mf): >0
Positive characteristics	Green or ripe fruity, apple, herb, leaf, sweet, astringent, almond, fig, sour, spicy and any other flavor may be detected in the tasting.
Negative characteristics	Soil, old, metallic, mold-moisture, rancid, fusty, pomace, soapy vegetable water, winey-vinegary, baked or burned, muddy sediment and capacho.

Physicochemical characteristics

Parameter	Limit	Unit	Protocol
Spectrophotometry: ○ K-232 ○ K-270 ○ ΔK	○ ≤ 2.50 ○ ≤ 0.22 ○ ≤ 0,01	K – specific extinction of the wavelength	Spectrophotometry
Density(at 20 °C):	0,910-0,916	Kg/l	Densimeter
Refractive Index(at 40°C):	1,4677-1,4706	N.A.	Refractometry
Acidity:	≤ 0,8	% Oleic Acid	Redox volumetric analysis
Peroxide Index	≤ 20	Meq O ₂ /kg fat	Back titration
		%	

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Fatty acids content			Gas chromatography
○ Myristic acid	≤ 0,03		
○ Linolenic acid	≤ 1,00		
○ Arachidic acid	≤ 0,60		
○ Eicosenoic acid	≤ 0,50		
○ Behenic acid	≤ 0,20		
○ Lignoceric acid	≤ 0,20		
○ Palmitic acid	7,5 – 20		
○ Palmitoleic acid	0,30 – 3,50		
○ Heptadecanoic acid	≤ 0,40		
○ Heptadecenoic acid	≤ 0,60		
○ Stearic acid	0,50 – 5,00		
○ Oleic acid	55,00 – 83,00		
○ Linoleic acid	2,5 – 21,00		
Trans Isomers		%	Gas chromatography
○ Trans oleics	≤ 0,05		
○ Trans linoleics + linolenics	≤ 0,05		
2-glyceryl monopalmitate	≤ 0,9 if % total palmitic acid ≤ 14% ≤ 1,0% if % total palmitic acid > 14%	%	Gas chromatography
Difference ECN42 HPLC and ECN42 (theoretical)	≤ 0,2	N.A.	HPLC Chromatography

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calculation)			Gas chromatography
Sterol composition			Gas chromatography
<ul style="list-style-type: none"> ○ Cholesterol ○ Brassicasterol ○ Campesterol ○ Stigmasterol ○ β-sitosterol ○ Delta-7-stigmastenol ○ Total sterols ○ Erythrodiol and uvaol 	<ul style="list-style-type: none"> $\leq 0,5\%$ $\leq 0,1\%$ $\leq 4,0\%$ $> \text{Campsterol}$ $\geq 93,0\%$ $\leq 0,5\%$ $\geq 1000 \text{ mg/kg}$ $\leq 4,5\%$ 		
Waxes ($C_{42} + C_{44} + C_{46}$)	≤ 150	Mg/kg	Gas chromatography
Stigmastadienes	$\leq 0,05$	Mg/kg	Gas chromatography
Ethyl esters of fatty acids (FAEEs)	FAEEs ≤ 35 (campaign 2014-2016) FAEEs ≤ 35 (campaigns beyond 2016)	Mg/kg	Gas chromatography

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Halogenated solvents

Parameter	Limit	Unit	Protocol
Maximum content of each halogenated solvent	$\leq 0,1$	mg/kg	Gas chromatography.
Maximum content of the sum of all detected halogenated solvents	$\leq 0,2$	mg/kg	Gas chromatography.

Contaminants

PAH (Polycyclic Aromatic Hydrocarbons)			
Parameter	Limit	Unit	Protocol
Benzo(a)pyrene	$\leq 2,0$	$\mu\text{g}/\text{kg}$	Gas Chromatography Mass
Sum of benzo(a)pyrene, benzo(a)anthracene, benzo(b)fluoranthene and chrysene	$\leq 10,0$	$\mu\text{g}/\text{kg}$	Gas Chromatography Mass
HEAVY METALS			
Parameter	Limit	Unit	Protocol
Lead(Pb)	$\leq 0,10$	mg/kg	ME.Q.137 ICP-MS
DIOXINS AND PCBs			
Parameter	Limit	Unit	Protocol
Sum of dioxins (WHO-PCDD/F-TEQ)	$\leq 0,75$	pg/g fat	HRMS

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Sum of dioxins and dioxin-like PCBs(WHO-PCCD/F-PCB-TEQ)	≤ 1,25	pg/g fat	HRMS
Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180 (ICES – 6)	≤ 40	ng/g fat	HRMS
INHERENT PLANT TOXINS			
Parameter	Limit	Unit	Protocol
Erucic acid	≤ 50	g/kg	Chromatography

Attending to the Commission Regulation (CE) No 1881/2006 of 19th December 2006 setting maximum levels for certain contaminant in foodstuffs; and its subsequent amendments.

Pesticides

Attending to Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23th February 2005 on maximum residue levels of pesticides in or food and feed of plant and animal origin and amending Council Directive 91/414/EEC; and its subsequent amendments.

Microbiological characteristics

Parameter	Limit	Unit	Protocol
Mesophilic aerobic bacteria	< 10	cfu/g	PT-M-05
Enterobacteriaceae	< 10	cfu/g	PT-M-06
Escherichia coli	< 10	cfu/g	PT-M-08

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I. Salmonella	not present	P/A 20 g	PT-M-02
Staphylococcus aureus	< 10	cfu/g	PT-M-11
I. Listeria monocytogenes	not present	P/A 25 g	PT-M-42
Sulphite-reducing clostridia	< 10	cfu/g	PT-M-09
Moulds and yeasts	< 10	cfu/g	PT-M-13

Additive

No containing food additives

GMO

- Free of genetically modified organisms
- Oil does not come from genetically modified organisms and therefore contains no ingredient, additive or aroma extracted or derived from genetically modified organisms.
- Attending to the following legislation and the subsequent amendments.
 - o Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22th September 2003 on genetically modified food and feed
 - o Regulation (EC) No 1831/2003 of the European Parliament and of the Council of 22th September concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms

Process treatment

- UV – gamma radiation: no
- Ionization: no